CHAPTER 4. SCREENING ANALYSIS

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CHAPTER 4. SCREENING ANALYSIS

4.1 INTRODUCTION

This chapter discusses the screening analysis conducted by the U.S. Department of Energy (DOE) of the design options identified in the market and technology assessment for residential dishwashers, dehumidifiers, and cooking products and commercial clothes washers (Chapter 3 of the advance notice of proposed rulemaking (ANOPR) technical support document (TSD)). In the market and technology assessment, DOE presented an initial list of technologies, or design options, that can be used to reduce energy consumption of each of the products covered in this rulemaking. The goal of the screening analysis is to identify any design options that will be eliminated from further consideration in the rulemaking analyses.

For each product, the corresponding candidate design options are assessed based on DOE analysis as well as inputs from stakeholders including manufacturers, trade organizations, and energy efficiency advocates. Design options which are judged to be viable approaches for improving energy efficiency are retained as inputs to the subsequent engineering analysis. Design options which are not incorporated in commercial products or in working prototypes, or that fail to meet certain criteria as to practicability to manufacture, install and service, as to impacts on product utility or availability, or as to health or safety will be eliminated from consideration in accordance with Energy Conservation Program for Consumer Products:

Procedures for Consideration of New or Revised Energy Conservation Standards for Consumer Products. (61 FR 36974, section 4(a)(4) and 5(b)). The rationale for either screening out or retaining each design option is detailed in the following sections.

4.2 DISCUSSION OF DESIGN OPTIONS

For residential dishwashers, dehumidifiers, and commercial clothes washers, the screening criteria specified in section 4.1 were applied to the design options to either retain or eliminate each technology from the engineering analysis.

For cooking products, information used for applying the screening criteria to most of the design options were derived from the previous rulemaking's TSD, DOE's 1996 Technical Support Document for Residential Cooking Products (1996 TSD). The Framework Document for this rulemaking, entitled Rulemaking Framework for Commercial Clothes Washers and Residential Dishwashers, Dehumidifiers, and Cooking Products, March 15, 2006, describes which design options DOE intends to reevaluate for the engineering analysis in the current rulemaking. The approach proposed in the Framework Document for conventional cooking products is to retain the same screening results as put forth in the 1996 TSD. In addition, low-standby-loss electronics, which DOE identified for cooking products through literature searches and stakeholder inputs, were evaluated. It should also be noted that radiant elements for smooth cooktops, which were included as a design option in the 1996 TSD, were not included in the

current rulemaking because manufacturer data provided to DOE for the 1996 TSD indicated that this technology did not demonstrate an efficiency improvement over the baseline according to the DOE test procedure, and DOE is unaware of any more recent data that indicates otherwise.

For microwave ovens, design options from the 1996 TSD were screened in the same manner as in the previous rulemaking. However, three additional design options – cooking sensors, dual magnetrons, and low-standby-loss electronic controls – were evaluated. DOE identified cooking sensors from product literature, while dual magnetrons were added based on information from the February 2006 edition of <u>Appliance Design</u>. DOE identified low-standby-loss electronic controls by reviewing the Association of Home Appliance Manufacturers (AHAM) data for standby power.

For commercial clothes washers, DOE reviewed the design options listed in Chapter 3 of the 1997 <u>Technical Support Document for Clothes Washers</u> (1997 TSD). Since commercial and residential clothes washers now share the same energy efficiency testing method per EPACT 2005, section 136(f), design options that were valid for the previous rulemaking would likely apply to the current commercial clothes washer rulemaking.

4.2.1 Screened-Out Design Options

The following section details the specific design options that were screened out prior to the engineering analysis, along with the rationale for elimination.

The technologies identified in the market and technology assessment were evaluated pursuant to the criteria set out in The Energy Policy and Conservation Act, as amended (EPCA or the Act). (42 U.S.C. 6311-6317) EPCA provides criteria for prescribing new or amended standards, which will achieve the maximum improvement in energy efficiency the Secretary of Energy determines is technologically feasible. (42 U.S.C. 6313(a)(6)(A)) It also establishes guidelines for determining whether a standard is economically justified. (42 U.S.C. 6313(a)(6)(B)) In view of the EPCA requirements for determining whether a standard is technologically feasible and economically justified, Appendix A to subpart C of Title 10 Code of Federal Regulations Part 430 (10 CFR Part 430), Procedures, Interpretations and Policies for Consideration of New or Revised Energy Conservation Standards for Consumer Products (the Process Rule), sets forth procedures to guide DOE in the consideration and promulgation of new or revised product efficiency standards under EPCA. These procedures elaborate on the statutory criteria provided in 42 U.S.C. 6313 and in part eliminate problematic technologies early in the process of revising an energy efficiency standard. Under the guidelines, before publishing an ANOPR, DOE eliminates from consideration technologies that present unacceptable problems with respect to the following four factors:

(1) **Technological feasibility.** If it is determined that a technology has not been incorporated in commercial products or in working prototypes, then that technology will not be considered further.

- (2) Practicability to manufacture, install, and service. If it is determined that mass production of a technology in commercial products and reliable installation and servicing of the technology could not be achieved on the scale necessary to serve the relevant market at the time of the effective date of the standard, then that technology will not be considered further.
- (3) Impacts on product utility to consumers. If a technology is determined to have significant adverse impact on the utility of the product to significant subgroups of consumers, or results in the unavailability of any covered product type with performance characteristics (including reliability), features, size, capacities, and volumes that are substantially the same as products generally available in the U.S. at the time, it will not be considered further.
- **(4) Safety of technologies.** If it is determined that a technology will have significant adverse impacts on health or safety, it will not be considered further.

The following sections detail the design options that were screened out for each product covered by this rulemaking and the reasons why each were eliminated.

4.2.1.1 Dishwashers

For **dishwashers**, DOE screened out reduced inlet-water temperature, supercritical carbon dioxide washing, and ultrasonic washing technologies, for the reasons that follow

Reduced inlet-water temperature

Reduced inlet-water temperature requires that dishwashers tap the cold water line for their water supply. Since most dishwashers in the U.S. tap the hot water line, this design option would require significant alteration of existing dishwasher installations in order to accommodate newly-purchased units incorporating this design option. Therefore, DOE believes that it would not be practicable to install this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard.

Supercritical carbon dioxide washing

Supercritical carbon dioxide washing, which uses supercritical carbon dioxide instead of conventional detergent and water to wash dishes, is currently being researched. Thus, DOE believes that it would not be practicable to manufacture, install and service this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard. Furthermore, because this technology is in the research stage, it is not yet possible to assess whether it will have any adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

Ultrasonic washing

A dishwasher using ultrasonic waves to generate a cleaning mist has been demonstrated. However, this model did not use ultrasonic waves in a standing fluid to clean dishes, and

additionally relied on ion generation for further cleaning. Ultrasonic dishwashing based upon soiled-dish immersion in a fluid which is then excited by ultrasonic waves has not been demonstrated. In an immersion-based ultrasonic dishwasher, standing ultrasonic waves within the washing cavity and the force of bubble cavitation implosion can damage fragile dishware. The low water temperatures utilized by ultrasonic dishwashers may also lead to a perceived decrease in consumer utility, since consumers expect hot water in the dishwasher to sterilize dishes. Since no manufacturer currently produce ultrasonic dishwashers in the U.S., it is impossible to assess whether this design option would have any impacts on consumers' health or safety, or product availability.

4.2.1.2 Dehumidifiers

For **dehumidifiers**, all technologies meet the screening criteria.

4.2.1.3 Cooking Products

For **gas cooktops**, DOE screened out catalytic burners, radiant gas burners, reduced excess air at burner, and reflective surfaces for the reasons that follow.

Catalytic burners

DOE is not aware of any commercialized catalytic burners for gas cooktops, so DOE believes that it would not be practicable to manufacture, install and service this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard. Also, because this technology is in the research stage, it is not possible to assess whether it will have any adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

Radiant gas burners

In the previous rulemaking, manufacturers asserted that the operating characteristics of an infrared (IR)-jet radiant burner are such that it is difficult to maintain a low burner input rate for many cooktop functions. They stated that field testing for residential ranges was discontinued because test users were unable to turn down the burner satisfactorily. Without an adequate "turn down" capability, the burner would not be able to pass the American National Standards Institute (ANSI) Z21.1-2005, Household Cooking Gas Appliances standard.

Although a silicon carbide radiant burner has been tested to the Japanese Industrial Standard, it is also not known how either type of radiant burner would perform under DOE test conditions. Since DOE lacks relevant test data to evaluate potential impacts on consumers' health and safety, this design option was not analyzed for gas cooktops.

Reduced excess air at burner

For the 1996 TSD, the Gas Research Institute (GRI, now known as the Gas Technology Institute) submitted a report which analyzed this design option and was submitted as a comment to the notice of proposed rulemaking (NOPR) in the previous rulemaking². GRI concluded that the efficiency increase of this design option was not measurable at that time. They pointed out that the burner described by DOE did not exist on the market and thus there were no designs that could be evaluated. DOE is unaware of any changes to that situation. GRI also noted that use of this design option may cause a safety issue due to the possibility of increased carbon monoxide (CO) production.

Reduced excess air at the burner has not been commercialized, and DOE believes that it would not be practicable to manufacture, install and service this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard. Also, because this technology is undeveloped, it is not possible to assess whether it will have any adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

Reflective surfaces

As reported in the 1996 TSD, manufacturers stated that any increase in efficiency due to a reflective surface could easily be negated if the consumer fails to regularly clean the surface or uses an abrasive pad to clean the surface. Therefore, it would be necessary to replace reflective pans periodically at a high replacement cost. Also, because this technology has not been commercialized, it is not possible to assess whether it will have any other adverse impacts on equipment utility to consumers or equipment availability or any adverse impacts on consumers' health or safety.

For **electric open (coil) cooktops**, DOE screened out reflective surfaces, for the reasons that follow.

Reflective surfaces

As reported in the 1996 TSD, manufacturers stated that any increase in efficiency due to a reflective surface could easily be negated if the consumer fails to regularly clean the surface or uses an abrasive pad to clean the surface. Therefore, it would be necessary to replace reflective pans periodically at a high replacement cost. Also, because this technology has not been commercialized, it is not possible to assess whether it will have any other adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

For **electric smooth cooktops**, all technologies meet the screening criteria.

For **ovens**, DOE screened out added insulation, bi-radiant oven, halogen lamp oven, no oven door window, oven separator, reduced thermal mass, and reflective surfaces, for the reasons

that follow.

Added insulation

Although some analyses indicated energy consumption could be reduced by increasing the thickness of the insulation in the cabinet walls and doors from 2 inches to 4 inches, consumer utility would be negatively impacted, since the oven cavity volume would have to be reduced to maintain standardized exterior dimensions. The reduced oven cavity volume would limit the size of large items which could be cooked in the oven. For this reason, this design option was not analyzed. However, it should be noted that improved insulation, consisting of higher-density insulation with the baseline 2-inch thickness, was still analyzed for standard gas and electric ovens. This higher-density insulation is already used for self-clean gas and electric ovens.

Bi-radiant oven (electric only)

The 1996 TSD assumed that 3 major conditions would have to be met in order to consider the bi-radiant oven as a viable design option. These included the use of low-emissivity cavity lining materials, electronic controls, and highly-absorptive baking and roasting utensils. While electronic controls are currently in widespread use in electric ovens, cavity maintenance issues and the requirement for specialized cookware negatively impact consumer utility. In addition, there is currently no such product on the market and the last working prototype known to DOE was tested in the 1970s.

Halogen lamp oven (electric only)

While GE Consumer & Industrial (GE) currently markets a line of electric ovens that incorporates halogen elements along with conventional resistance heating elements, microwave heating, and optionally, a convection system, DOE is not aware of any ovens that utilize halogen lamps alone as the heating element, and no data were found or submitted to demonstrate how efficiently halogen elements alone perform relative to conventional ovens. DOE believes that it would not be practicable to manufacture, install and service halogen lamps for use in consumer cooking products on the scale necessary to serve the relevant market at the time of the standard's effective date.

No oven door window

GRI issued a topical report³ which discussed this design option in the previous rulemaking. The report was submitted as a written comment to the associated NOPR. GRI's experimental tests showed a small savings in annual energy usage (increase in efficiency) for both the standard and self-clean ovens by eliminating the door window. However, GRI reported there could actually be a net energy loss due to consumer practices, which would be a function of the number of times a consumer would open the door to inspect the food while cooking. With 4 door openings per test (per the DOE test procedure), a standard oven would realize a net energy savings of 34 kBtu/yr. For a self-clean oven there is a net energy loss of 3 kBtu/yr. The report also stated there would be reduced consumer utility and the possibility of failure of delicate food

items (e.g., soufflés), as well as decreased safety without the window due to increased risk of burns from additional door openings while the oven is in use.

Oven separator

U.S. manufacturers stated in the previous rulemaking that the use of an oven separator has been researched but has never been put into production because of problems it would cause both manufacturers and consumers. With regard to conventional gas ovens, manufacturers stated that the separator could not be economically designed for improved efficiency, though an acceptable design for gas convection ovens might be possible. With regard to electric ovens, manufacturers asserted that the separator would require the installation of an additional element and a non-conventional oven-control system. Manufacturers also stated that it would be difficult to obtain Underwriters Laboratory (UL) and American Gas Association (AGA) approvals and meet existing ANSI standards because of the effect the separator would have on safety and performance. Manufacturers further stated that consumer acceptance would probably be low because appliances such as microwave and toaster ovens already exist to cook small loads. In addition, the separator would have to be designed to be "fool-proof" to prevent consumers from accidentally installing it incorrectly. With regard to energy use, the additional metal added to the oven by the separator (increased thermal mass) might result in increased energy losses, although data provided by AHAM indicated an increase in efficiency of approximately 0.82 percentage points in an electric oven. However, the anticipated negative impacts on consumer utility and safety, along with practicability to manufacture, resulted in DOE screening out the oven separator from further analysis.

Reduced thermal mass

Manufacturers commented in the 1996 TSD that thermal mass reduction was not possible for then-manufactured electric and gas ovens. They stated that the oven walls must provide strong enough support to hold racks when baking heavy items (i.e., turkeys or large roasts). Oven metal gauges could not be reduced any further without risking cracking and greater heat losses. Doe believes this situation is still the case in current ovens. Due to issues of structural integrity during use and transportation as well as the issue of consumer product safety, this design option was not analyzed.

Reflective surfaces

Manufacturers stated in the previous rulemaking that it has been very difficult to obtain satisfactory cooking performance with reflective surfaces. The reflective materials degrade after the first baking function and continue to degrade through the life of the product. This is especially true of self-cleaning ovens as the self-cleaning process damages the reflective walls and negates any possible energy savings.⁵

GRI⁶ performed tests on this design option which resulted in a decrease in energy efficiency. The reflective surface interfered with the convective currents and the thermostat, thus fooling the thermostat into cycling. They reported that increased reflectance from the chrome-

plated inner surface of the oven caused repeated thermostat cycling, that "might have contributed to the higher energy consumption" which resulted in a 12.61 percent decrease in energy efficiency. Arthur D. Little Inc. (ADL)⁷ also commented that the reflected radiation was different from the normal radiation emitted by the oven cavities in use at the time.

Based on these studies, it is uncertain whether, or how much, energy savings is realizable with this design option. A smarter controller for the oven seems to be a reasonable fix for the problem. However, there is a general lack of sophistication in the technology in terms of maintaining clean, reflective surfaces over the lifetime of the product. For these reasons, this design option was not analyzed.

For **microwave ovens**, all technologies meet the screening criteria.

4.2.1.4 Commercial Clothes Washers

For **commercial clothes washers**, DOE screened out bubble action, electric disassociation of water, ozonated laundering, reduced thermal mass, suds saving, and ultrasonic washing for the reasons that follow.

Bubble action

Although bubble washing has been incorporated into commercial products, production is extremely limited and further commercialization would require manufacturers to develop entirely new platforms. Therefore, DOE does not believe that this technology would be practicable to manufacture, install, and service on the scale necessary to serve the relevant market at the time of the effective date of an amended standard.

Electric disassociation of water

Electric disassociation of water is in the research stage, so DOE believes that it would not be practicable to manufacture, install and service this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard. Also, because this technology is in the research stage, it is not possible to assess whether it will have any adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

Ozonated laundering

Ozonated laundering is in the research stage, so DOE believes that it would not be practicable to manufacture, install and service this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard. Also, because this technology is in the research stage, it is not possible to assess whether it will have any adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

Reduced thermal mass

Reduced thermal mass has not been incorporated into commercial products, so DOE believes that it would not be practicable to manufacture, install and service this technology on the scale necessary to serve the relevant market at the time of the effective date of an amended standard. Also, because this technology has not been incorporated into clothes washers, it is not possible to assess whether it will have any adverse impacts on equipment utility to consumers or equipment availability, or any adverse impacts on consumers' health or safety.

Suds saving

Suds-saving residential clothes washers were previously commercially available, but required an adjacent wash tub to store suds in between wash cycles. Due to these installation requirements, DOE believes that suds-saving clothes washers would be impractical to install in many locations. Suds-saving clothes washers reduce consumer utility by requiring consumers to occupy space adjacent to the washer with an additional washtub. In a commercial setting, this may limit the number of clothes washers that may be installed. In order to fully capture the energy saving benefits of suds saving, consumers must wash multiple loads of laundry sequentially. Delays between washing cycles allow the saved water to cool, reducing wash performance and energy savings. Finally, suds-saving washers can carry over heavy soiling between clothing loads, reducing wash performance as well. Therefore, DOE will not consider suds saving as a design option for improving the energy efficiency of commercial clothes washers.

Ultrasonic washing

Ultrasonic washing has been demonstrated in clothes washers, but the ultrasonic clothes washer did not adequately remove soil from the clothes. Ultrasonic clothes washing would therefore reduce consumer utility by not adequately washing clothes. In addition, bubble cavitations caused by standing ultrasonic waves could potentially damage some fragile clothing or clothing fasteners, further reducing consumer utility. Since no manufacturers currently produce ultrasonic clothes washers, it is impossible to assess whether it will have any impacts on consumer's health or safety, or product availability.

4.2.2 Remaining Design Options

The following sections list the design options for each product covered by this rulemaking that were retained by DOE. Each of these technologies will be evaluated further in the subsequent engineering analysis.

4.2.2.1 Dishwashers

For **dishwashers**, DOE will consider the following design options for further analysis.

Table 4.2.1 Retained Design Options for Dishwashers

1.	Condenser drying
2.	Fan/jet drying
3.	Flow-through heating
4.	Improved fill control
5.	Improved food filter
6.	Improved motor efficiency
7.	Improved spray-arm geometry
8.	Increased insulation
9.	Low-standby-loss electronic controls
10.	Microprocessor controls and fuzzy logic, including adaptive or soil-
sen	sing controls
11. Modified sump geometry, with and without dual pumps	
12.	Variable washing pressures and flow rates

4.2.2.2 Dehumidifiers

For **dehumidifiers**, DOE will consider the following design options for further analysis.

Table 4.2.2 Retained Design Options for Dehumidifiers

1.	Built-in hygrometer/humidistat
2.	Improved compressor efficiency
3.	Improved condenser performance
4.	Improved controls
5.	Improved defrost methods
6.	Improved demand-defrost controls
7.	Improved evaporator performance
8.	Improved fan and fan-motor efficiency
9.	Improved flow-control devices
10.	Low-standby-loss electronic controls
11.	Washable air filters

4.2.2.3 Cooking Products

For gas cooktops, DOE retained the technologies listed below for further analysis.

Table 4.2.3 Retained Design Options for Gas Cooktops

1.	Electronic ignition
2.	Insulation
3.	Sealed burners
4.	Thermostatically-controlled burners

For **electric open (coil) cooktops**, DOE will consider the following design options for further analysis.

Table 4.2.4 Retained Design Options for Electric Open (Coil) Element Cooktops

1.	Electronic controls
2.	Improved contact conductance
3.	Insulation
4.	Low-standby-loss electronic controls

For **electric smooth cooktops**, DOE will analyze the following design options.

Table 4.2.5 Retained Design Options for Electric Smooth Element Cooktops

1.	Electronic controls
2.	Halogen elements
3.	Induction elements
4.	Low-standby-loss electronic controls

For gas and electric ovens, DOE retained the following technologies for further analysis.

Table 4.2.6 Retained Design Options for Gas and Electric Ovens

1.	Forced convection
2.	Improved door seals
3.	Improved insulation
4.	Low-standby-loss electronic controls
5.	Pilotless ignition (gas only)
6.	Radiant burner (gas only)
7.	Reduced conduction losses
8.	Reduced vent rate
9.	Steam cooking

For **microwave ovens**, DOE retained the technologies listed below for further analysis.

Table 4.2.7 Retained Design Options for Microwave Ovens

1.	Added insulation	
2.	Cooking sensors	
3.	Dual magnetrons	
4.	Eliminate or improve ceramic stirrer cover	
5.	Improved fan efficiency	
6.	Improved magnetron efficiency	
7.	Improved power supply efficiency	
8.	Low-standby-loss electronic controls	
9.	Modified wave guide	
10.	Reflective surfaces	

4.2.2.4 Commercial Clothes Washers

For **commercial clothes washers**, DOE will consider the following design options for further analysis.

Table 4.2.8 Retained Design Options for Commercial Clothes Washers

1. Adaptive control systems
2. Added insulation
3. Advanced agitation concepts for vertical-axis machines
4. Automatic water fill control
5. Direct-drive motor
6. Horizontal-axis design
7. Horizontal-axis design with recirculation
8. Improved fill control
9. Improved horizontal-axis-washer drum design
10. Improved water extraction to lower remaining moisture content
11. Increased motor efficiency
12. Low-standby-power design
13. Spray rinse or similar water-reducing rinse technology
14. Steam washing
15. Thermostatically-controlled mixing valves
16. Tighter tub tolerance

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1

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- ⁴ U.S. DOE. 1998. *Op. cit.*
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